

Procedure Amendment

(Amendment according to stipulations of Article 11 of the  
International Application Law)

To Commissioner of Japanese Patent Office

1. Identification of International Application:

PCT/JP2004/019191

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4. Object of Amendment            Claims

5. Contents of Amendment

(1) "the following steps (1) to (4)" of line 3 of Claim 1 of page 34 is changed to "following steps (1) to (6)".

(2) "(3) a standing step of leaving the to-be-processed object, subjected to the second step, still in an indoor environment; and" of Claim 1 of page 34 is changed to "(3) a standing step of leaving the to-be-processed object, subjected to the second step, still in an indoor environment for a duration enabling progressing of aging of the to-be-processed object surface and adjustment of water content gradient;".

(2) "(4) a water rinsing step of water rinsing the to-be-processed object, subjected to the standing step; (5) a water draining step of draining off water from the to-be-processed object, subjected to the water rinsing step; and" is added between (3) and (4) of Claim 1 of page 34, and in accompaniment, "(4) ... to the standing step," is changed to "(6) ... to the water draining step,".

(3) Claim 8 of page 34 is deleted.

(4) "Claims 1 to 5 and 8" of Claim 10 of page 34 is changed

to "Claims 1 to 5".

(5) "Claims 1 to 5, 8, and 10" of Claim 11 of page 35 is changed to "Claims 1 to 5 and 10".

(6) "of (1) to (3):" of Claim 13 of page 35 is changed to "of (1) to (4):".

(7) "(3) when a width direction cross-sectional shape of a noodle string is observed, a thinned portion is present." of Claim 13 of page 35 is changed to "(3) when a width direction cross-sectional shape of a noodle string after drying is observed, a thinned portion of concave form is present along the width direction at both of opposing surfaces; and"

(8) "(4) when the width direction cross-sectional shape of the noodle string after reconstitution in hot water is observed, the thinned portion has disappeared and a core is not left at the central portion of the noodle string." is added to Claim 13 of page 35.

#### 6. List of Attached Documents

Claims            pages 34 to 35    1 copy

## The Claims after the 2nd Amendment

1. (Amended) A method for manufacturing dried food to be eaten after cooking or reconstituting in hot water,

the dried food manufacturing method being characterized in successively subjecting a to-be-processed object, obtained by processing a prepared object of a raw material containing starchy matter to a predetermined shape, to at least the following steps (1) to (6):

(1) a first step of subjecting the to-be-processed object to a boiling treatment;

(2) a second step of putting the boiled to-be-processed object in contact with an aqueous solution after the first step;

(3) a standing step of leaving the to-be-processed object, subjected to the second step, still in an indoor environment for a duration enabling progressing of aging of the to-be-processed object surface and adjustment of water content gradient;

(4) a water rinsing step of water rinsing the to-be-processed object, subjected to the standing step;

(5) a water draining step of draining off water from the to-be-processed object, subjected to the water rinsing step;  
and

(6) a third step of subjecting the to-be-processed object, subjected to the water draining step, to a wind drying treatment at conditions of a temperature of 45 to 100°C and a humidity of 5 to less than 55%.

2. The dried food manufacturing method according to Claim 1, wherein the cross-sectional shape in the width direction of the to-be-processed object is rectangular or elliptical.

3. The dried food manufacturing method according to Claim 1, wherein the third step is a step of blow drying by a non-circulating method and/or under a dehumidified environment.

4. The dried food manufacturing method according to Claim 1, wherein a heating treatment is performed on the to-be-processed object before the first step.

5. The dried food manufacturing method according to Claim 4, wherein the heating treatment is a steaming treatment.

6.

7.

8. (Deleted)

9.

10. (Amended) The dried food manufacturing method according to any of Claims 1 to 5, wherein the starchy matter is a starchy matter derived from a raw material selected from the group

consisting of wheat, buckwheat, rice, corn, mung bean, potato, sweat potato, and tapioca.

11. (Amended) The dried food manufacturing method according to any of Claims 1 to 5 and 10, wherein the dried food is a noodle.

12. (Amended) The dried food manufacturing method according to Claim 11, wherein the noodle is a non-fried instant noodle.

13. (Amended) Dried noodle having the following textural structure or form characteristics (1) to (4):

(1) voids are present concentratedly at an internal central portion of noodle string after drying;

(2) cracks are present dispersedly in a range extending from the central portion to a surface of the noodle string after drying;

(3) when a width direction cross-sectional shape of a noodle string after drying is observed, a thinned portion of concave form is present along the width direction at both of opposing surfaces; and

(4) when the width direction cross-sectional shape of the noodle string after reconstitution in hot water is observed, the thinned portion has disappeared and a core is not left at the central portion of the noodle string.